INFORMATION LETTER

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Canned Foods Purchased by QMC from 1955 Pack

The volume of canned fruits, vegetables, and juices purchased from the 1955 pack by the Army Quartermaster Corps was announced by the Department of Defense October 23.

The purchases were for all of the armed services, including the Army, Navy, Marine Corps, and Air Force. The announcement covers only the annually-procured items.

Following are the total purchases in terms of pounds, as they were announced, together with conversions to standard cases for purchases from both the 1954 and 1955 packs:

CANNED FRUITS

	1954 (thousands of cases—basis 24/2½'s)	1955 (thousands of cases—basis 24/2½'s)	1955 (pounds)
Apples	350	200	9,010,823
Applesauce	56	169	7,590,786
Apricots	37	101	4,556,336
Blackberries	32	46	2,061,141
Blueberries	35	34	1,543,169
Cherries, RSP	61	219	9,872,653
Cherries, sweet	59	113	5,072,310
Cranberry sauce	103	61	2,745,048
Figs	...	39	1,769,946
Fruit cocktail	98	231	10,378,080
Peaches	32	463	20,838,909
Pears	117	250	11,237,979
Pineapple, a.t.e.e.	46	206	9,263,889
Pineapple, crushed	78	149	6,725,828
Plums	21	92	4,142,652
Grapefruit	...	101	4,547,664

CANNED VEGETABLES

	1954 (thousands of cases—basis 24/2's)	1955 (thousands of cases—basis 24/2's)	1955 (pounds)
Asparagus	210	128	3,847,813
Beans, lima	154	279	8,361,407
Beans, snap	484	577	17,311,509
Beets	167	294	8,814,198
Carrots	97	59	1,767,234
Corn, cream style	77	200	6,007,140
Corn, whole grain	45	549	16,475,534
Hominy	22	9	260,049
Peas	459	640	19,212,061
Potatoes, sweet	121	274	8,220,999
Pumpkin	52	58	1,749,442
Sauerkraut	140	312	9,359,489
Spinach	17	118	3,534,896
Tomatoes	1,680	651	19,542,025
Tomato catsup	370	750	22,501,865
Tomato paste	190	280	8,408,153
Tomato puree	....	78	2,334,799
Chili sauce	53	44	1,333,848

Special Task Committee of Corn Canners Is Appointed; Will Meet with President's Council of Economic Advisers

President William U. Hudson this week appointed the special corn canners task committee which is to work with the N.C.A. staff and with government personnel in exploring possibilities for moving the current corn supply, and the committee is scheduled to meet at N.C.A. headquarters next week.

The committee was authorized at the N.C.A.-sponsored meeting of corn canners in Chicago on October 18. Members of the task committee are:

Samuel E. W. Friel, S. E. W. Friel, Queenstown, Md., *chairman*

John P. Kraemer, Mammoth Spring Canning Co., Sussex, Wis.

Richard E. Schlecht, Rossville Packing Co., Rossville, Ill.

J. I. Smith, The Esmeralda Canning Co., Circleville, Ohio

Norman Sorensen, Country Gardens, Inc., Milwaukee, Wis.

This committee is to meet at N.C.A. headquarters early on the afternoon of October 30 for a review and discussion of events since the Chicago meeting. The group then is to meet with government officials in the office of the President's Council of Economic Advisers.

A report on the task committee meeting will be mailed to all corn canners promptly.

Discussions of the corn supply situation this week have involved the White House, the USDA, and the Small Business Administration.

The N.C.A. this week sent a letter to all corn canners notifying them of next week's meetings and of government action to date. The letter pointed out that canners in need of emergency financial assistance are encouraged to take their problems to the Small Business Administration.

Commerce Dept. Purchasing

The Small Business Administration and the Commerce Department have announced joint action intended to increase the volume of Commerce Department contract awards to small firms.

The Commerce Department, which purchases about $175 million of goods and services annually, will cooperate with SBA in setting aside suitable purchases for exclusive award to small business.

Under the agreement, SBA representatives will be assigned to major buying centers of the Commerce Department to review proposed purchases with contract officials and to determine which ones shall be set aside for exclusive competitive award to small business concerns. Either an entire purchase or an agreed percentage of it may be reserved for award to small firms.

Similar joint programs already have been established between the SBA and the Department of Defense, General Services Administration, Veterans Administration, and USDA. These programs have resulted in government purchases totaling approximately $1.2 billion being set aside for exclusive award to small firms since establishment of the SBA on July 30, 1953.

CANNED JUICES

	1954 (thousands of cases—basis 24/2's)	1955 (thousands of cases—basis 24/2's)	1955 (pounds)
Juice, apple	...	3	81,193
Juice, grape	145	46	1,379,880
Juice, grapefruit	...	116	3,484,485
Juice, grapefruit and orange, blended	...	210	6,305,698
Juice, orange	...	410	12,287,043
Juice, pineapple	288	517	15,514,989
Juice, tomato	604	1,184	35,512,791

Room Reservations for 1957 Convention

Members who desire rooms at the 1957 Convention are urged to complete the room request form, mailed to them six weeks ago, and return it promptly to N.C.A. Rooms are now being tentatively assigned.

N.C.A. Joins 25th Anniversary Observance of Florida Assn.

The annual convention of the Florida Canners Association this year was turned into an observance of the 25th anniversary of the founding of the organization, with ceremonies at Hollywood, Fla., October 24-27. The N.C.A. was represented by Vice President A. Edward Brown and Executive Secretary Carlos Campbell.

Among the features of the anniversary celebration were an attractive souvenir booklet detailing in text, illustration and color the 25 years of progress of the Florida canning industry and its association. Among features during the four days of festivities were an illustrated historical review, the presentation of plaques to citrus industry pioneers by Senator Holland, the appearance of Miss America of 1957 on several occasions, professional entertainment, golf, deep-sea fishing, sightseeing, luncheons, banquets, and a dinner dance.

Governor LeRoy Collins of Florida had proclaimed October 21-27 as "Citrus Canning Week."

Purple Plums for USDA

The USDA announces that it contemplates purchasing canned purple plums of the 1956 pack for distribution in the National School Lunch Program.

Offers may be submitted for the sale of canned purple plums meeting the requirements of U. S. Grade B (Choice) in No. 10 or No. 2½ size cans; however, No. 10 cans are preferred.

Offers should be submitted to the Fruit and Vegetable Div., Agricultural Marketing Service, USDA, Washington 25, D. C., no later than 9 a.m. EST November 6 for acceptance not later than November 9.

Delivery will be required during the period November 19 through December 17.

The announcement is identified as FV-244 and is dated October 23.

Domestic Sugar Quota

The USDA has announced two increases of 50,000 tons each in the total sugar quotas for the continental United States for 1956. With the increases, the 1956 quotas total 8,775,000 short tons, raw value. The final 1955 quotas totaled 8,400,000 tons.

Tomato Paste for USDA

Purchase of 123,000 cases of canned tomato paste for distribution under the National School Lunch Program was announced October 24 by USDA.

Purchases consisted of 122,090 cases in California at prices ranging from $4.847 to $5.125 per case, and 910 cases in Utah at $5.25 per case. All of the paste is packed in No. 10 cans.

FDA Statement of Policy on Organic Phosphates

The Food and Drug Administration has announced that new scientific evidence requires it to tighten safety controls over residues of organic phosphate insecticides used on food crops. In a statement of general policy or interpretation which was published in the *Federal Register* of October 23, the FDA said that additional scientific testing will be needed to obtain official tolerances for sprays and dusts containing these chemicals.

Basis of the action is the discovery by FDA scientists that some organic phosphate insecticides may greatly increase the toxicity of others when they are fed to animals simultaneously. For example, it takes 50 ppm of EPN in the diet of dogs to produce a noticeable effect; it takes 250 ppm of malathion to produce a noticeable effect; but when only 20 ppm of EPN and 100 ppm of malathion are fed simultaneously, the combination is quite toxic to the test animal.

Official tolerances are in effect now for five organic phosphate pesticides: parathion, methyl parathion, malathion, EPN, and Systox. The new requirements will make it harder for pesticide chemical manufacturers to get new tolerances.

Following is the text of the FDA statement of policy regarding "tests required to establish safety of organic phosphate pesticides," as published in the *Federal Register* of October 23:

"§ 3.47 *Tests required to establish the safety of organic phosphate pesticides.* (a) Recent experiments show that two organic phosphate pesticides, when fed simultaneously to test animals, are far more toxic than the sum of their toxicities when they are fed separately. One potentiates the toxicity of the other. Preliminary studies indicate that similar potentiation of toxicity occurs with certain other combinations of organic phosphate pesticides; potentiation does not occur with some combinations. The data do not suggest a method for determining, without actual testing, when such potentiation will occur. Until other procedures are developed, the toxic effect of each combination of organic phosphate pesticides must be determined by testing the combination on animals.

"(b) In considering a petition for a tolerance or tolerances for an organic phosphate pesticide, the Food and Drug Administration will require experimental evidence showing the toxicity of the compound when fed to test animals with each of the other organic phosphate pesticides that has a tolerance at that time. This requirement will be relaxed if additional scientific evidence shows such action can be taken without hazard to the public health."

Grades for Canned Sauerkraut

Notice is given in the *Federal Register* of October 24 that the Agricultural Marketing Service of USDA proposes to revise U. S. standards for grades of canned sauerkraut.

The proposal would enlarge the product description to include kraut packed with the addition of condiments; it also would cover sauerkraut packaged in other than hermetically sealed containers and preserved by means other than heat sterilization.

Provision would be made in the proposed revision for the application of the grade standards to chopped style canned kraut, in addition to shredded style kraut.

Three grades would be provided in place of two in the existing standards. The three grades would be designated U. S. Grade A (Fancy), U. S. Grade B (Extra Standard), and U. S. Grade C (Standard).

Salt content would be limited, under the proposal, to a minimum of 1.3 percent and a maximum of 2.5 percent in the canned product. The fill of container would be redefined and a method is outlined for determining compliance with drained weight recommendations.

The minimum acceptable color would be defined by color models for the objective evaluation of color in the Grade A and Grade B color ranges. These color models would be available to industry, USDA said.

Written views regarding the proposed revision may be submitted until January 31 to the Processed Products Standardization and Inspection Branch, Fruit and Vegetable Div., Agricultural Marketing Service, USDA, Washington 25, D. C.

USDA Schedules Meetings To Promote Export Trade

A series of meetings with exporters and others interested in export trade in U. S. agricultural commodities was announced October 24 by USDA. The first of the meetings will be held November 8-9 in New York City in the New York State Chamber of Commerce Auditorium at 65 Liberty Street. Later meetings will be scheduled for Boston, Philadelphia, New Orleans, Chicago, San Francisco, and Portland, Ore.

The meetings are being arranged jointly by the Commodity Stabilization Service and the Foreign Agricultural Service to provide an opportunity for those engaged in export trade in agricultural commodities to acquaint themselves with existing government programs and facilities for expanding markets abroad for U. S. agricultural commodities.

At the New York meeting particular emphasis will be given to financing and credit arrangements provided by the Commodity Credit Corporation's export credit program and the Export-Import Bank of Washington's recently announced plan of stepped-up assistance in financing exports of surplus agricultural commodities. Officials of the CCC and the Export-Import Bank will be present to discuss technical financing problems involved in these and related programs.

Further information regarding the agenda of the New York City meeting may be obtained from Joseph Reidinger, New York City Representative, Office of the General Sales Manager, Room 1004, 346 Broadway, New York 13, N. Y., or the Office of the General Sales Manager, Commodity Stabilization Service, USDA, Washington 25, D. C. Inquiries regarding later meetings in other cities should be addressed to the Office of the General Sales Manager in Washington.

Fruits and Juices to Burma

USDA has amended its authorization issued to Burma to finance purchase of canned fruit and fruit juices from United States suppliers under Title I of P. L. 480.

Authorization No. 33-06 provided for purchase of $114,400 worth of a variety of canned fruit and juice products, including apricots, figs, peaches, pears, purple plums, sweet cherries, fruit cocktail, cranberries, RSP cherries, orange juice, and lemon juice. Another authorization, No. 33-07, provided for purchase of $114,700 worth of dried fruit.

The terminal date of the contracting periods of both authorizations has been extended from November 30 to February 28. The terminal date of the delivery period has been extended from December 31 to March 31. All other terms and conditions remain the same as announced (see INFORMATION LETTER of August 4, page 274).

Inquiries relative to the purchase of the canned fruits and juices may be addressed to U. Ohn Khin, First Secretary, Embassy of Burma, 2300 S St., N. W., Washington, D. C.

Longevity of Canned Foods

The longevity of canned foods was publicized in a special interview broadcast over the Mutual Broadcasting Company network, originating at Washington, D. C.'s radio station WGMS on September 24.

The program is called "Reporter's Roundup" and is an evening show conducted by Robert F. Hurleigh as moderator, with selected newspapermen on an interviewing panel. At this particular program Rear Admiral George J. Dufek, Commander of Task Forces for the U. S. Antarctic Expedition "Deepfreeze," was being interviewed by the panel, with James Lucas of the Scripps-Howard Newspapers and John Madigan of Newsweek Magazine asking the questions.

Admiral Dufek reported on foods left in a wooden building by the famous Antarctic explorer Scott. The admiral stated: "When we walked in, the table was laid as if they'd just walked out and expecting someone to come in, sit down and eat the foods. We ate some of the canned foods, 40 years old, and it was all good."

N.C.A. Movie Shown in Vienna

The industry film, "The Three Squares," produced under the N.C.A. Consumer and Trade Relations Program, was shown October 22 in Vienna, Austria, by Dr. E. F. Kohman, former member of the staff of the Washington Laboratories, and now a consultant at the Austrian Productivity Center. Dr. Kohman delivered an address on food conservation and retention of nutrients at a joint meeting of the Austrian Association for Nutrition and Research and the Austrian Biochemical Society, using the film to illustrate some of his comments. There were about 500 in the audience.

Stocks and Shipments of Canned Foods

Reports on canners' stocks and shipments of canned peas, asparagus, and RSP cherries have been issued by the N.C.A. Division of Statistics.

CANNED PEAS

	1955-56	1956-57
	(actual cases)	
Carryover, June 1	1,873,261	2,058,432
Pack	31,222,312	33,093,977
Total supply	33,095,573	35,152,409
Stocks, Oct. 1	21,940,636	23,867,961
Shipments, June 1-Oct. 1	11,154,937	11,284,448

CANNED ASPARAGUS

	1955-56	1956-57
	(actual cases)	
Carryover, March 1	669,414	1,802,702
Pack	7,069,318	6,245,072
Total supply	7,738,732	8,047,774
Stocks, Oct. 1	n.a.	4,165,461
Shipments, March 1-Oct. 1	n.a.	3,882,313

CANNED RSP CHERRIES

	1955-56	1956-57
	(actual cases)	
Carryover, July 1	124,814	354,613
Pack	4,902,237	2,748,671
Total supply	5,027,051	3,103,284
Stocks, Oct. 1	3,074,092	2,087,581
Shipments, July 1-Oct. 1	1,952,959	1,015,703

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1955	1956
	(thousands of dozens)	
Canner stocks, Jan. 1	74,083	77,017
Pack, Jan.-Sept.	114,049	115,187
Supply	188,132	192,204
Canner stocks, Oct. 1	68,468	67,884
Canner shipments during Sept.	14,223	13,328
Canner shipments, Jan.-Sept.	119,664	124,320

Better Homes and Gardens

One of the interesting articles that appears in food editor Myrna Johnston's section in the November *Better Homes and Gardens* magazine is "Pantry-Shelf Fishing—".

Its introduction says, "Just reach for a can of seafood and you're headed for some of the tastiest main dishes, salads, appetizers, snacks, or chowders you could wish for. The kind of canned fish? You name it! Here we have a trio to start you on your way—a special tuna casserole, a sardine pizza pie, a baked salmon ring. Happy angling!"

Along with the canned fish, canned lemon juice, cream of celery soup, peas, pimiento, and tomato paste are used in the recipes. Each of the recipes is shown in an individual black and white photograph.

Antibiotics in Food Industry Discussed at Symposium; N.C.A. Lab To Test Foods for Effects of Antibiotics

The Fourth Annual Symposium on Antibiotics sponsored by the U. S. Department of Health, Education, and Welfare was held in Washington, D. C. on October 17, 18, and 19. While the principal emphasis in 136 papers was on the medical aspects of antibiotics in general, 18 papers were presented by representatives from antibiotics manufacturers, universities, government agencies, and others covering present and potential applications of certain antibiotics in extending fresh food storage life. Pertinent points of the food papers, as abstracted by the N.C.A. Washington Research Laboratory staff, are as follows:

Aureomycin and terramycin apparently have the widest range of usefulness of any of the antibiotics in the food industry because of their effectiveness in inhibiting the growth of bacteria. Indications are that they are relatively non-toxic, and are destroyed in the usual cooking procedures such as boiling, frying, or baking.

Aureomycin (chlortetracycline) is now being used commercially to extend the refrigerated life of fresh poultry. The FDA has established a maximum tolerance of 7 ppm for residues of aureomycin in or on uncooked poultry. Terramycin (oxytetracycline) has been released also for use in poultry under the same conditions. Commercial usage is controlled by the antibiotic supplier under a franchise program which demands high sanitary standards on the part of the food processor before the antibiotic is supplied.

Reports also indicate potential application of the antibiotics in extending the shelf life of other refrigerated foods such as fresh and cured meats, fish, and shellfish, and in reducing the rate of post harvest deterioration of fresh vegetables, such as lettuce and spinach. The method of applying the antibiotic is by dip, spray, ice, animal injections, or infusion of the carcass. However, at the present time the FDA has not sanctioned any commercial application to food items other than poultry. Also it was stressed that the use of antibiotics is not a panacea. The antibiotics under consideration exert their effects only on bacterial populations. They do not control the growth of yeasts or molds nor do they prevent non-microbial changes in foods such as those produced by enzymes, oxidation, etc.

Since these antibiotics are destroyed by heat and also disappear during continued storage, they have no direct value in the permanent preservation of food. In cases of unavoidable delay between the harvest of food and its preservation by canning or freezing, the use of such antibiotics might prevent undesirable changes in the food during a reasonable period of time. In view of this, the N.C.A. Research Laboratory conducted tests during the past season to study the effect of holding raw or blanched peas for various periods of time either in iced waters containing aureomycin or after cooling in ice water containing aureomycin. Subsequent to the treatment, the peas were canned and will be tested comparatively with controls to determine any significant preservation of quality. It is also planned to ascertain the amount of heat necessary to inactivate any antibiotic showing promise for use in this fashion.

N.C.A. Lab Is Host

Fifteen teachers from the Berkeley schools were guests of the N.C.A. Western Research Laboratory during the morning of October 24 as part of the city-wide Business Education Day.

Activities for the visitors included a showing of the new N.C.A. movie "The Three Squares" and demonstrations of various research activities by the Laboratory staff.

New York Times Magazine

Canned foods were featured in an article in the October 7 issue of the *New York Times Magazine*. Jane Nickerson, food editor, titled her article "Good Cooks' Stock in Trade."

The author began, "Time now to restock the pantry (or at least a shelf in the kitchenette) with the culinary conveniences so useful to have on hand. Ahead, good cooks and hostesses like to think, are the well-ordered meals of fall and winter. Their very order seems to depend on certain readily available products."

She goes on to tell how one capable cook relies on canned bouillon, tomato puree, meat glaze and powdered dried mushrooms for savory stews and pot roasts. The recipe, using these ingredients, is given. Another discriminating cook, the author says, depends on canned vegetables such as beets, onions, asparagus, potatoes, corn, peas, sweet potatoes, tomatoes, and beans for labor-savers and meal variety. A third cook, who likes to entertain, stores such things as canned sardines, clams, ham, tongue, chili con carne, and fruits.

Suggestions for five quick desserts were given. They used canned apricots, figs, applesauce, pineapple, and pears. "Canned Fish in Impromptu Ways," another section of the article, told ways to use canned clams and salmon.

The magazine is distributed with the Sunday *New York Times* and has a circulation of more than a million.

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